

CLAIMS

1. Process for coating sugar-free boiled sweets, allowing the creation of a hard and translucent
5 coating, comprising the application of a coating syrup, characterized in that the said syrup comprises at least one polyol chosen from the group consisting of maltitol, mannitol, erythritol, lactitol and isomalt, alone or as a mixture, at least one high molecular
10 weight polysaccharide and 10 to 40% by weight of at least one fat.

2. Coating process according to Claim 1, characterized in that the said coating syrup comprises, in addition, at least one silicate.

15 3. Coating process according to either of Claims 1 and 2, characterized in that the high molecular weight polysaccharide is chosen from the group consisting of plant gums, modified or unmodified starches, microcrystalline cellulose and derivatives thereof,
20 polydextrose, oligosaccharides and hydrogenated or nonhydrogenated branched maltodextrins having between 15 and 35% of 1-6 glucoside bonds, a reducing sugar content of less than 20%, a polydispersity value of less than 5 and a number-average molecular mass Mn at
25 most equal to 4500 g/mol, alone or as a mixture.

4. Coating process according to any one of Claims 1 to 3, characterized in that the said coating syrup comprises maltitol.

5. Coating process according to any one of Claims
30 2 to 4, characterized in that the silicate is a magnesium silicate.

6. Sugar-free boiled sweet coated according to a process in accordance with any one of Claims 1 to 5.

7. Coated sugar-free boiled sweet, characterized
35 in that its coating is hard and translucent and comprises at least one polyol chosen from the group

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consisting of maltitol, mannitol, erythritol, lactitol and isomalt, alone or as a mixture, at least one high molecular weight polysaccharide and 10 to 40% of at least one fat.

5 8. Boiled sweet according to Claim 7, characterized in that its coating comprises, in addition, at least one silicate.

9. Boiled sweet according to any one of Claims 6 to 8, characterized in that it is prepared, before 10 coating, from a maltitol syrup mixed with at most 10% by weight of mannitol.

10. Coating syrup, characterized in that it comprises at least one polyol chosen from the group consisting of maltitol, mannitol, erythritol, lactitol 15 and isomalt, alone or as a mixture, at least one high molecular weight polysaccharide and 10 to 40% by weight of at least one fat.

11. Coating syrup according to Claim 10, characterized in that the said polysaccharide is chosen 20 from the group consisting of plant gums, modified or unmodified starches, microcrystalline cellulose and derivatives thereof, polydextrose, oligosaccharides and hydrogenated or non-hydrogenated branched maltodextrins having between 15 and 35% of 1-6 glucoside bonds, a 25 reducing sugar content of less than 20%, a polydispersity index of less than 5 and a number-average molecular mass Mn at most equal to 4500 g/mol, alone or as a mixture.

12. Coating syrup according to any one of Claims 10 30 and 11, characterized in that it comprises 30 to 50% by weight of at least one polyol chosen from the group consisting of maltitol, mannitol, erythritol, lactitol and isomalt, alone or as a mixture, 1 to 10% by weight 35 of high molecular weight polysaccharides, 20 to 30% by weight of fat and 5 to 15% by weight of silicate.